IT

OVENS

USER INSTRUCTIONS

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CANDY HOOVER GROUP S.R.L. • Via Privata Eden Fumagalli • 20047 Brugherio Milano Italy

GENERAL WARNINGS

Thank you for choosing one of our products. To get the most out of your oven we recommend that you:
• Read the notes in this manual carefully: they contain important instructions on how to install, use and service this oven safely.
• Keep this booklet in a safe place for easy, future reference.
All accessible parts are hot when the appliance is in operation, take care to not touch these elements.
When the oven is first switched on it may give out acrid smelling fumes. This is because the bonding agent for insulating panels around the oven has been heated up for the first time.
This is a completely normal, if it does occur you merely have to wait for the fumes to clear before putting the food into the oven.
An oven by its very nature becomes very hot. Especially the glass of the oven door.
Do not allow children to go near the oven when it is hot, especially when the grill is on.

DECLARATION OF COMPLIANCE

The parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109.

CE Appliance complies with European Directives 73/23/EEC and 89/336/EEC, replaced by 2006/95/EC and 2004/108/EC, and subsequent amendments.

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because they are dangerous for children.

SAFETY HINTS

•The oven must be used only for the purpose for which it was designed: it must only be used for cooking food. Any other use, e.g. as a form of heating, is an improper use of the oven and is therefore dangerous.
•The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use. **When using any electrical appliance you must follow a few basic rules.**
– Do not pull on the power cable to remove the plug from the socket.
– Do not touch the oven with wet or damp hands or feet.
– Do not use the oven unless you are wearing something on your feet.
– Do not allow children or irresponsible people to use the oven unless they are carefully supervised.
– It is not generally a good idea to use adapters, multiple sockets for several plugs and cable extensions.
– If the oven breaks down or develops a fault switch it off at the mains and do not touch it.
•If the cable is at all damaged it must be replaced promptly.
When replacing the cable, follow these instructions. Remove the power cable and replace it with one of the H05RRF, H05VV-F, H05V2V2-F type. The cable must be able to bear the electrical current required by the oven. Cable replacement must be carried out by properly qualified technicians. The earthing cable (yellow-green) must be 10 mm longer than the power cable.
Use only an approved service centre for repairs and ensure that only original parts are used. If the above instructions are not adhered to the manufacturers cannot guarantee the safety of the oven.
•This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
•Children should be supervised to ensure that they do not play with the appliance.

INSTALLATION

Installation is the customer's responsibility. The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee.
The installation instructions for professionally qualified personal must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.

FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the four fixing holes in the frame. (Fig.on last page).
To locate the fixing holes, open the oven door and look inside.To allow adequate ventilation, the measurements and distances indicated in the diagram on last page must be adhered to when fixing the oven.
Note: For ovens that are combined with a hob unit the instructions contained in the manual for the hob unit must be followed.

IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit. Once the oven has been lodged inside the unit, the electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools.
Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

CONNECTING TO THE POWER SUPPLY

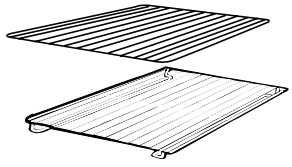
Plug into the power supply. Ensure first that there is a third contact that acts as earthing for the oven. **The oven must be properly earthed.**
If the model of oven is not fitted with a plug, fit a standard plug to the power cable. It must be able to bear the power supply indicated on the specifications plate. The earthing cable is yellowgreen. The plug must be fitted by a properly qualified person. If the socket and the plug are incompatible the socket must be changed by a properly qualified person.A properly qualified person must also ensure that the power cables can carry the current required to operate the oven.
An ON/OFF switch may also be connected to the power supply. The connections must take account of the current supplied and must comply with current legal requirements. The yellow-green earthing cable must not be governed by the ON/OFF switch. The socket or the ON/OFF switch used for connecting to the power supply must be easily accessible when the oven has been installed.
Important: During installation, position the power cable in such a way that it will not be subjected to temperatures of above 50°C at any point.
The oven complies with safety standards set by the regulatory bodies. The oven is safe to use only if it has been adequately earthed in compliance with current legal requirements on wiring safety. You must ensure that the oven has been adequately earthed.
The manufacturers cannot be held responsible for any harm or injury to persons, animals or belongings caused by failure to properly earth the oven.
WARNING: the voltage and the supply frequency are showed on the rating plate (fig. on last page).
The cabling and wiring system must be able to bear the maximum electric power required by the oven. This is indicated on the specifications plate. If you are in any doubt at all, use the services of a professionally qualified person.

OVEN EQUIPMENT (according to the model)

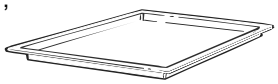
It is necessary to do an initial cleaning of the equipment before the first use of each of them.Wash them with a sponge. Rinse and dry off.

The simple shelf can take moulds and dishes.
The tray holder shelf is especially good for grilling things. Use it with the drip tray.

The special profile of the shelves means they stay horizontal even when pulled right out. There is no risk of a dish sliding or spilling.

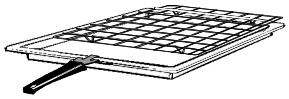


The drip tray catches the juices from grilled foods. It is only used with the Grill, Rotisserie, or Fan Assisted Grill ; remove it from the oven for other cooking methods.
Never use the drip tray as a roasting tray as this creates smoke and fat will spatter your oven making it dirty.



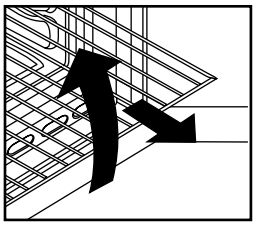
The pizza set is designed for pizza cooking. In order to obtain the best results the set must be used together with Pizza function.

The tray holder
The tray holder shelf is ideal for grilling. Use it in conjunction with the drip tray. A handle is included to assist in moving the both accessories safely. Do no leave the handle inside the oven.



USEFUL TIPS

SHELF SAFETY SYSTEM



The oven features a new shelf safety system.
This allows you to pull out the oven shelves when inspecting the food without danger of food spillages or shelves falling accidentally out of the oven.
To remove the shelves pull out and lift.

GRILLING

Grilling makes it possible to give food a rich brown colour quickly. For browning we recommend that you insert the grill onto the fourth level, depending on the proportions of the food (see fig. page 7).
Almost all food can be cooked under the grill except for very lean game and meat rolls.
Meat and fish that are going to be grilled should first be lightly doused with oil.

The U·COOK MODELS

U·COOK Ovens have an electronic control of the fan speed, called and patented VARIOFAN. During the cooking, this system changes automatically the speed of the fan (in multifunction mode) in order to optimize the air flow and the internal temperature in the cavity of the oven.

Soft cook — All U·COOK ovens feature the Soft cook function. This allows a management of the distribution of moisture and temperature. It reduces the loss of humidity of the 50 %, which guarantees the food remains tender and tastes better. This a delicate cooking is recommended for the baking of the bread and pastry.

Sprinter — It reduces the time of preheating of ovens: only 8 minutes to reach 200 degrees Celsius.

Super grill — It gives the possibility of setting level and intensity of grilling, up to 50 % more power in comparison with a traditional multifunction oven.

Some ovens are equipped with the new doorj " WIDE DOOR " which has a bigger window area, this allows better maintenance and a improved thermal insulation.

According to the model U·SEE

Is an illumination system which replaces the traditional « light bulb ». 14 LED lights are integrated within the door. These produce white high quality illumination which enables to view the inside of the oven with clarity without any shadows on all the shelves.

Advantages :
U·SEE System, besides providing excellent illumination inside the oven, lasts longer than the traditional light bulb its easier and to maintain and most of all saves energy.
• Optimum view
• Long life illumination
• Very low energy consumption, -95% in comparison with the traditional illumination High

"Appliance with white light LED of the 1M Class according to IEC 60825- 1:1993 + A1: 1997 + A2: 2001 (equivalent to EN 60825-1: 1994 + A1: 2002 + A2: 2001); the maximum light power emitted λ459nm < 150uW.
Not observed directly with optical instruments. "

COOKING TIME

For recommended cooking times and temperatures the first time you use the oven, refer to the tables on pages 7, 8. You may then wish to vary these times and settings in the light of your own experience.

SELF-CLEANING OVEN WITH CATALYTIC

Special self-cleaning panels covered in a micro-porous coating are available as optional extras for all models. If they are fitted, the oven no longer needs to be cleaned by hand.
The fat that is splattered onto the sides of the oven during roasting is eliminated by the microporous coating which breaks the fat down by catalysis and transforms it into gas.
Excessive splattering may nevertheless block the pores and therefore hinder self-cleaning. The self-cleaning capacity may be restored by switching on the empty oven to maximum for about 10-20 minutes.
Do not use abrasive products, metal cleaning wads, sharp objects, rough cloths, or chemical products and detergents that may permanently damage the catalytic lining.
It is a good idea to use deep roasting trays to roast fatty foods such as joints of meat etc. and to put a tray underneath the grill to catch surplus fat.If the walls of the oven are so thickly coated in grease that the catalytic lining is no longer effective remove surplus grease with a soft cloth or sponge soaked in hot water.
The lining must be porous for self-cleaning to be effective.
N.B.: All catalytic linings currently on the market have a working life of about 300 hours. They should therefore be replaced after about 300 hours.

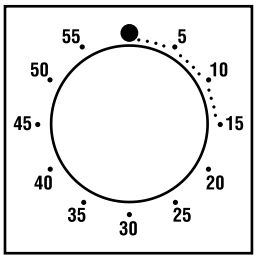
CLEANING AND MAINTENANCE

Never use a steam or high pressure spray to clean the appliance.
Never use abrasive cleaners, wire wool or sharp objects to clean the glass oven door.
Clean the stainless steel and enamelled surfaces with warm, soapy water or with suitable brand products. On no account use abrasive powders that may damage surfaces and ruin the oven's appearance.
It is very important to clean the oven each time that it is used. Melted fat is deposited on the sides of the oven during cooking. The next time the oven is used this fat could cause unpleasant odours and might even jeopardise the success of the cooking. Use hot water and detergent to clean; rinse out thoroughly.
To make this chore unnecessary all models can be lined with catalytic self-cleaning panels: these are supplied as an optional extra (see the section SELF-CLEANING OVEN WITH CATALYTIC LINING).
Use detergents and abrasive metal pads like «brillo pads» for the stainless steel grills.
The glass surfaces as the top, oven door and warming compartment door must be cleaned when they are cold. Damage that occurs to them because this rule was not adhered to are not covered by the guarantee.
To replace the interior light:
• switch off the mains power supply and unscrew bulb. Replace with an identical bulb that can withstand very high temperatures

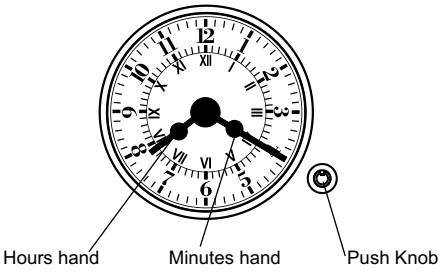
SERVICE CENTRE

Before calling the Service Centre
If the oven is not working, we recommend that:
you check that the oven is properly plugged into the power supply.
If the cause of the fault cannot be detected:
disconnect the oven from the mains, do not touch the oven and call the after sales service.
Before calling the Service Centre remember to make a note of the serial number on the specifications plate (see fig. On last page).
The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge by the Service Centre

USING THE MINUTE TIMER

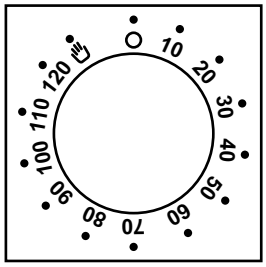


To set the cooking time, turn dial one complete revolution and then position the index to the required time. When the time has lapsed, the signal will ring for a few seconds.



Analog Timer Setting
When you push the knob, the minute arrow goes one minute forward. If you keep the knob pressed, the arrows move quickly forward.

USING THE END OF COOKING TIMER

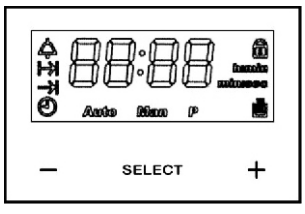


This control enables to set the desired cooking time (max. 120 min.) the oven will automatically switch off at the end of the set time.
The timer will count down from the set time return to the O position and switch off automatically.
For normal use of oven set the timer to the ✋ position.
To set the oven ensure the timer is not on the O position.

USE OF THE ELECTRONIC PROGRAMMER

FUNCTION	HOW TO ACTIVATE IT	HOWTO SWITCH ITOFF	WHAT IT DOES	WHAT IT IS FOR
MINUTE MINDER 🔔	•Push the central button 1 times •Press the buttons ▼ or ▲ to set the required time •Release all the buttons	•When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, after 7 minutes however it can be stopped immediately by pressing the button) SELECT.	•Sounds an alarm at the end of the set time. •During the process, the display shows the remaining time: min, sec.	•Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven)
MANUAL FUNCTION ***Man***	•Push the central button 1 times •Set the cooking function with the oven function selector	•Turn the oven function selector to position O.	•Enables you to operate the oven.	•For cooking the desired recipes
COOKING TIME ⊢→	•Push the central button 2 times •Press the buttons ▼ or ▲ to set the lenght of cooking required •Release all buttons •Set the cooking function with the oven function selector	•When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00 (SELECT and ▼ ▲ buttons)	•It allows to preset the cooking time required for the recipe chosen •To check how long is left to run press the SELECT button 2 Times. •To alter/change the preset time press SELECT and ▼ ▲ buttons	•Push any button to stop the signal. Push the central button to return to the clock function
END OF COOKING →⊣	•Push the central button 3 times •Press the buttons ▼ ▲ to set the time at which you wish the oven to switch off •Release the buttons •Set the cooking function with the oven function selector	•At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position O.	•Enables you to set the end of cooking time •To check the preset time push the central button 3 times •To modify the preset time press buttons SELECT + ▼ ▲	•This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30. •At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring. •*Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the pre-set end-of-cooking-time, when the oven will switch itself off automatically.* **WARNING.** **If the END of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the END of cooking time set.**
KEY LOCK 🔒	•Child Lock function is activated by touching Set (+) for a minimum of 5 seconds until the Child Lock symbol 🔒 is displayed. From this moment on all other function are locked.	•Child Lock function is deactivated by touching touchpad Set (+) again for a minimum of 5 seconds until the Child Lock symbol 🔒 switches off. From this moment on all functions are selectable again.		

SETTING THE CORRECT TIME



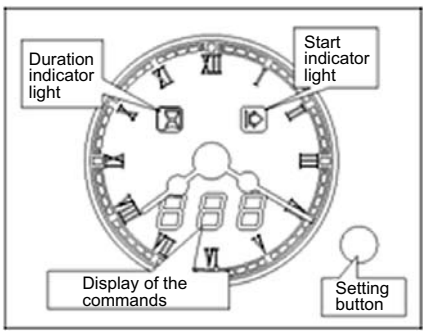
WARNING : the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing 0:00) is setting the correct time. This is achieved as follows

- Push the central button 4 times
- Set time with ▼ ▲ buttons
- Release all buttons

ATTENTION the oven only operates if set on manual function or preset time.

N.B.: on some models the symbols ▼ ▲ are replaced by + and - .

USE OF ANALOGUE CLOCK/PROGRAMMER



SETTING THE TIME OF DAY

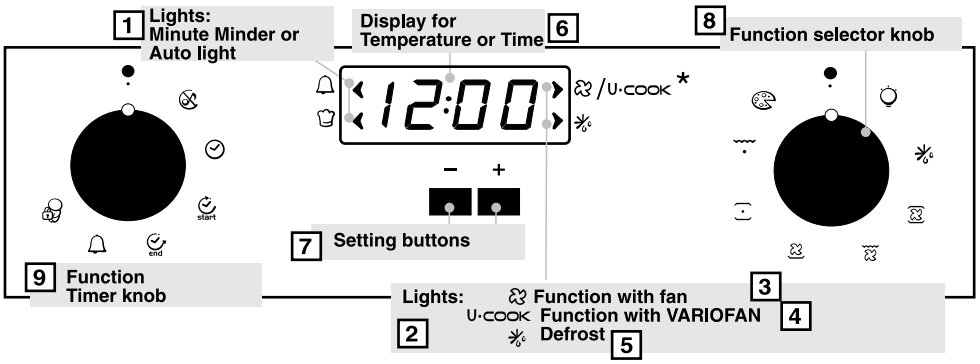
• Press and, for 4 seconds, hold on the setting button pressed. The display will show "SET". The buzzer emits a signal.
• Set the time of day pressing the button. The rotation movement advance the minute with 1 minute steps. Maintain it pressed for an automatic fast advance.

Any operation must be done in the 4 seconds, otherwise it is cancelled.

A duration or a time can be displayed by default, not take into account it.

FUNCTION	HOW TO ACTIVATE IT	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
MANUAL FUNCTION	• It can be set only with a cooking mode. No setting on the timer.	• Turn back to the stop position the control knobs.	• It allows you to operate the oven.	• For cooking the desired recipes.
MINUTE MINDER maxi 90 min. DISPLAY "BEL"	• Press two times the setting button, the display will show "BEL" followed by "---". • Set a time by turning the setting button.	• During the countdown, the display shows continuously the remaining time in minute and then in seconds. At the end of the countdown, the display shows "000" flashing and the buzzer emits the end signal. To silence it, press the setting button. At any time, it is possible to modify or to cancel the minute minder.	• A signal is emitted at the end of the set time.	• Allows you to use the oven as alarm even if the oven is switch off.
COOKING TIME maxi 24 H DISPLAY "DUR"	• First of all, select the cooking function and the temperature required. • Press one time the setting button. The display shows "DUR" and the Duration indicator light flashes. • Set the duration required by turning the setting button. The remaining time is displayed and the Duration indicator light is lit up.	• When the countdown expires, the display shows "END", the Duration indicator light flashes and the oven cuts off automatically. The buzzer emits the end of cook signal. To silence it, press the setting button. Press a second time if you want to restart the cooking, if necessary. **Turn back to stop position the control knobs.** It is possible during the functionning of the oven to cancel or to modify the cooking duration.	• It allows you to preset the cooking time required for the recipe chosen.	• At the end of the cooking time setted, the oven will switch off automatically and an audible signal will emit.
FULLY AUTOMATIC COOKING Maxi Pause Time 24 H DISPLAY "PAU"	• First of all, select the temperature and the cooking function required. • Press one time to set a duration. Follow the instructions above "Cooking time - Dur" • Press a second time, the display shows "PAU" followed by "---", the Start indicator light flashes. - Set the pause time before starting the oven. During the pause, the oven does not cook, the display shows continuously the remaining pause length, both the Start and Stop indicator lights are lit-up. When the countdown expires, the oven will start to cook, only the Stop indicator light is lit-up.	• At the end of cooking time, the oven will switch off automatically. The buzzer emits the end of cook signal. To silence it, press the setting button. Press a second time, if you want to restart the cooking, if necessary. Turn back to stop position the control knobs. It is possible during the functionning of the oven to cancel or to modify either the pause time or the cooking duration.	• Allows you to programme the oven so that the recipe is ready at the desired time.	Ej : the time of day is 10H. the recipes ahs to be cooked for 45 min and needs to be ready at 12 H. 1. select the requierd function and the temperature. 2. set a 45 min duration, 3. set the time pause 75 min (10H/11H15). The oven will be in pause from 10H to 11H15 ; it will start the cooking at 11h15 and will stop automatically at 12H.

USE THE ELECTRONIC PROGRAMMER *(Type A)*



1. Minute Minder or Auto light
2. Lights
3. Function with fan
4. Function with VARIOFAN
5. Defrost
6. Display for Temperature or Time
7. Setting buttons
8. Function selector knob
9. Function Timer knob

**** according to the model***

WARNING ! The first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing12:00) is setting the correct time.

200° *The Led "°" of the temperature indicator pulsates until the pre-set temperature is not reached.*

HOT *HOT : When a cooking program is finished, if the oven is still hot, « HOT » appears on the display, alternately with the time displays, even if the two function selectors are switched on OFF.*

FUNCTION	HOW TO ACTIVATE IT?	HOW TO SWITCH IT OFF?	WHAT IT DOES ?	WHAT IT IS FOR ?
SILENCE MODE	• Rotate the left function selector to the position " Silence mode "	• Rotate the function selector to the position OFF.	• Enables you to turn off the sound of the minute minder	• To turn off the sound of the minute minder
SET THE TIME	• Rotate the left function selector to the position **"Set the time".** • Use the buttons " + " or " - " to set the time	• Rotate the function selector to the position OFF.	• Enables you to set the time which appears on the display	• To set the time **NB : Set the time when you first install your oven or just after a black out (the clock is showing a pulsating 12.00)**
COOKING TIME DURATION start	**• Turn the right function selector to a cooking function** • Rotate the left function selector to the position **"Cooking Time Duration"** • Set the time of cooking by using buttons " + " and " - " • Lighting Auto appears	•When the cooking time has elapsed, the oven switch off automatically and the alarm rings for few seconds To stop the cooking functions early, turn the function control to OFF or set the time on 00.00; by rotating the function selector to Cooking Time Duration and by using the buttons " + " and " - "	• It allows to preset the cooking time required for the recipe chosen. • When the cooking time is set, turn the function selector toOFF to go back to actual time. • To view the cooking time selected, turn the left function selector to Cooking Time duration.	• For cooking the desired recipes
END OF COOKING TIME end	**• Turn the right function selector to a cooking function** • Rotate the left function selector to the position **"End of cooking"** • Set the end time of cooking by using buttons " + " and " - " • Lighting Auto appears	• When the cooking time has elapsed, the oven switch off automatically. • To stop the cooking functions early, turn the function control to OFF	• It allows to preset the end of cooking time you want. • When the cooking time is set, turn the function selector to OFF to go back to actual time. • To view the cooking time selected, turn the left function selector to End of cooking Time	• This function is used for cooking we want to program in advance. For example, your recipe needs to be cooked 45 min and to be ready at 12.30pm ; simply set the cooking time duration on 45 min and the end of cooking time on 12.30pm. **The cooking will start automatically at 11.45 (12.30 minus 45 min) and will continue until the preset end of cooking time, then the oven will switch itself off automatically**
MINUTEMINDER	• Turn the left function selector to the position **Minute Minder** • Set the time of cooking by using buttons "+"and "-"	• Set the time on 00.00 by turning the left function selector to the position Minute Minder, and using the button " - "	• Sounds an alarm at a few seconds at the end of the set time	• Allow to use the oven as alarm even if the oven is switch off
CHILD LOCK	• Turn the left function selector to the position **Child lock.** Press the button " + " during 3 seconds • Child lock is available when " STOP " appears on display	• Turn back the left function selector to Child lock and press button " + " during 3 seconds • Indication STOP disappears	• The oven cannot be used	Useful especially when children are at home

Function dial	Temperature pre-set and setting. (Model with electronic programmer) *(Type A)*	Thermostat dial	Function
			Turns on the oven light This will automatically activate the cooling fan (on fan cooled models only)
			Defrosting When the dial is set to this position. The fan circulates air at room temperature around the, frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.
Sprinter	MAX	MAX	**Super Grill** This function allows to set food crunchiness. The Super Grill function is characterized by a 50% power increase in comparison to the standard grill.
**	220 *50 ÷ 240*	*50 ÷ MAX*	**Natural convection** Bottom and top oven elements are used. This is the traditional form of baking and roasting. It is ideal for roasting joints of meat and game, baking biscuits and apples and making the food nice and crunchy.
*	200 *50 ÷ 230*	*50 ÷ MAX*	**Fan cooking** Both top and bottom heating elements are used with the fan circulating the air inside the oven. We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time.
Soft cook	200 *50 ÷ 230*	-	**Soft Cook (a)** Soft Cook is the function for the confectionery and the bread. Thanks to its reduced fan speed, this function increases oven internal damp. The increased damp creates the ideal conditions of cooking for those foods that need to maintain an elastic consistence while they are cooking (ex. cakes, bread, biscuits) avoiding surface breakages.
	160 *50 ÷ 220*	*50 ÷ MAX*	**Fan plus lower element** This function is ideal for delicate dishes (pies-souffle).
	Level 4 *1 ÷ 4*	*50 ÷ MAX*	**GRILL: use the grill with the door closed.** The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath.
Super grill	Level 4 *1 ÷ 4*	*50 ÷ MAX*	**SUPER GRILL:** the oven has two grill positions **Grill : 2200 W** **Grill SUPER : 3000 W**
	190 *180 ÷ 200*	*50 ÷ 200*	**FAN ASSISTED GRILL (a):** ***use the turbo-grill with the door closed.*** The top heating element is used with the fan circulating the air inside the oven. Preheating is necessary for red meats but not for white meats. Ideal for cooking thick food items, whole pieces such as roast pork, poultry, etc. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.
	Level 4 *1 ÷ 4*	*50 ÷ 200*	**Grill/spit element.** This is used for roasting on the spit.
	220	*50 ÷ MAX*	**Function Pizza** This function with hot air circulated in the oven ensure perfect result for dishes such as pizza or focaccia.

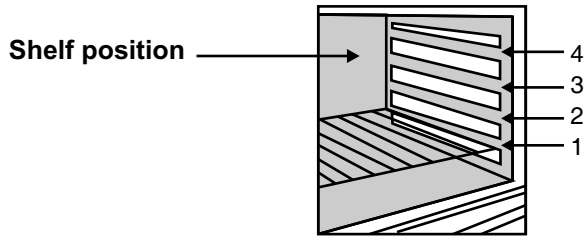
(a) on some models : function with "Vario Fan" is the exclusive system developed by Candy to optimize the cooking results, temperature management and damp management. The Vario Fan system is a self-activating system that changes automatically fan speed when a fan function is chosen: the fan functions are the one inside the outlined area on control panel.

* Tested in accordance with the CENELEC EN 50304.
** Tested in accordance with the CENELEC EN 50304 used for definition of energy class.

TABLES OF COOKING TIMES

The overall suggested cooking times set out below are intended as a rough guide only. They may in fact vary according to the quality, the freshness, the size and the thickness of the food cooked and of course cooking time is also partly a matter of taste. Let the food stand for a few minutes before serving because the ingredients continue cooking after they have been removed from the oven.

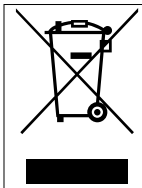
HANDY TIP: Lower the temperature so as to avoid the surface of the food becoming hard and dry.



		Static electric oven			Electric fan oven			
Food	**Quantity**	**Shelf**	**Time of cooking in minutes**	**Oven temperature**	**Shelf**	**Time of cooking in minutes**	**Oven temperature**	**Remarks**
• Pasta								
Lasagne	Kg 3,5	2	70 ÷ 75	220	2	60 ÷ 65	200	Put the lasagne into an unheated oven
Cannelloni	Kg 1,8	2	50 ÷ 60	220	2	40 ÷ 50	200	Put the cannelloni into an unheated
Oven baked pasta	Kg 2,5	2	55 ÷ 60	220	2	45 ÷ 50	200	Put the oven baked pasta into an unheated oven
• Baking (not cakes)								
Bread	Kg 1 di pasta	2	35 10 (pre-heating)	200	2	30 ÷ 35 10 (pre-heating)	180	Form the dough into a loaf and make a cross with a knife on top of the dough leave the dought to rise for at least 2 hours. Grease the baking tin and put the dough in the middle of it.
Pizza	Kg 1	1	25 ÷ 35	190	1	20 ÷ 25	190	Warm the oven for 15 minutes and place the pizzas on the greased baking tray. Garnish them with tomatoes, mozzarella, ham, oil, salt and origano.
Pastry (frozen) vol au vents	n° 24	1	30 ÷ 35	220	2	25 ÷ 30	200	Place 24 vol au vents in the oven and bake.
Focaccia (n° 4)	gr. 200 of dough each	2	25 ÷ 30	200	2	20 ÷ 25	180	Warm the oven for 15 minutes, grease the baking tray, season the 4 focaccia with oil and salt and leave them to rise at room temperature for at least 2 hours before put ting them in the oven.
• Meat								
All meats can be roasted in shallow or deep roasting trays. It is advisable to cover the shallow trays to avoid splattering the sides of the oven with grease. The roasting times are the same whether the meat has been covered up or not.								
Whole joint of beef	Kg 1	3	70 ÷ 80	220	3	50 ÷ 60	200	Put the meat into a deep Pyrex dish and season with salt and pepper; turn the meat half way through cooking.
Joint of deboned	Kg 1	2	100 ÷ 110	220	2	80 ÷ 90	200	Cook the meat in a covered Pyrex dish with herbs, spice, oil and butter.
Joint of deboned veal	Kg 1,3	1	90 ÷ 110	220	2	90 ÷ 100	200	Cook as indicated above
Joint of fillet of beef	Kg 1	2	80 ÷ 90	220	2	80 ÷ 90	200	Cook as indicated above.
• Fish								
Trout	3 whole trout or / Kg 1	2	40 ÷ 45	220	2	35 ÷ 40	200	Cover the trout with salt, oil and onions and cook in a Pyrex dish.
Salmon	700 g 2,5 cm slice	2	30 ÷ 35	220	2	30 ÷ 25	200	Cook the salmon in an open Pyrex dish with salt, pepper and oil.
Sole	Kg 1	2	40 ÷ 45	220	2	35 ÷ 40	200	Cook the sole with salt and a spoonful of oil.
Bream	2 whole ones	2	40 ÷ 45	220	2	35 ÷ 40	200	Cook the bream in oil and salt in a covered dish.

TABLES OF COOKING TIMES

		Static electric oven			Electric fan oven			
Food	**Quantity**	**Shelf**	**Time of cooking in minutes**	**Oven temperature**	**Shelf**	**Time of cooking in minutes**	**Oven temperature**	**Remarks**
• Rabbits and Poultry								
Guinea fowl	Kg 1-1,3	2	60 ÷ 80	220	2	60 ÷ 70	200	Place the guinea fowl in a deep Pyrex or pottery dish with very little oil and season with herbs and spices.
Chicken	Kg 1,5-1,7	2	110 ÷ 120	220	2	100 ÷ 110	200	Follow the procedure for cooking the guinea fowl.
Rabbit pieces	Kg 1-1,2	2	55 ÷ 65	220	2	50 ÷ 60	200	Put all the pieces of the same size in the glazed tray.Season with herbs and spices. Turn the pieces as and when required.
• Cakes								
Coconut cake baked in a tin		1	55	180	1	50	160	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
Sponge cake		1	55	175	1	40 ÷ 45	160	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
Carrot cake baked in a tin		1	65	180	1	50 ÷ 60	160	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
Apricot pie	700 gr	1	40	200	2	30 ÷ 35	180	Use a tin that is 22 cm deep. Pre-heat for 10 mins.
• Vegetable								
Fennel	800 gr	1	70 ÷ 80	220	1	60 ÷ 70	200	Cut the fennel into four pieces, add butter, salt and potatoes if required and place in a Pyrex face up. Cover the dish.
Courgettes	800 gr	1	70	220	1	60 ÷ 70	200	Slice the courgettes, place in a Pyrex dish and add butter and salt.
Potatoes	800 gr	2	60 ÷ 65	220	2	60 ÷ 65	200	Cut the potatoes into equal parts and place in a Pyrex dish. Season with salt, origano and rosemary. Cook in oil.
Carrots	800 gr	1	80 ÷ 85	220	1	70 ÷ 80	200	Slice the carrots, place in a Pyrex dish and cook.
• Fruit								
Whole apples	Kg 1	1	45 ÷ 55	220	2	45 ÷ 55	200	Bake the fruit in an open Pyrex or earthenware dish. Leave it to cool inside the oven.
Pears	Kg 1	1	45 ÷ 55	220	2	45 ÷ 55	200	Follow procedure above.
Peaches	Kg 1	1	45 ÷ 55	220	2	45 ÷ 55	200	Follow procedure above.
• Grilling								
Place the food to be grilled underneath the infra-red grill. Warning: When the grill is on it takes on a bright red colour. Place the tray underneath the grill to collect juices and fat from the food being grilled.								
Squares of bread for toasting	4 pieces	4	5 (5 to heat up grill)	Grill	4	5 (10 to heat up grill)	Grill	Lay the bread on the grill tray. When one side of the bread has been toasted, turn over and toast the other side. Remember: keep the toast warm at the bottom of the oven until you are ready to serve it.
Toasted sandwiches	4	3	10 (10 to heat up grill)	Grill	3	5/8 (10 to heat up grill)	Grill	Lay the bread on the grill tray. When one side of the sandwich has been toasted, turn over and toast the other side.
Sausages	n°6 / Kg 0,9	4	25/30 (5 to heat up grill)	Grill	4	15/20 (10 to heat up grill)	Grill	Cut the sausages in half and lay them face down on the grill. Half way through grilling turn them over. Every so often, check that they are being cooked equally all over. (If this is not happening, turn and reposition the ones being cooked ether less or more than the others.
Ribs of beef	n°4 / Kg 1,5	4	25 (5 to heat up grill)	Grill	4	15/20 (10 to heat up grill)	Grill	Make sure that the ribs of beef are exposed to the full effect on the main grill.
Chicken legs	n°4 / Kg 1,5	3	50/60 (5 to heat up grill)	Grill	3	50/60 (10 to heat up grill)	Grill	Turn them over twice during grilling



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The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over tothe applicablecollection point for the recycling of electrical and electronic equipment Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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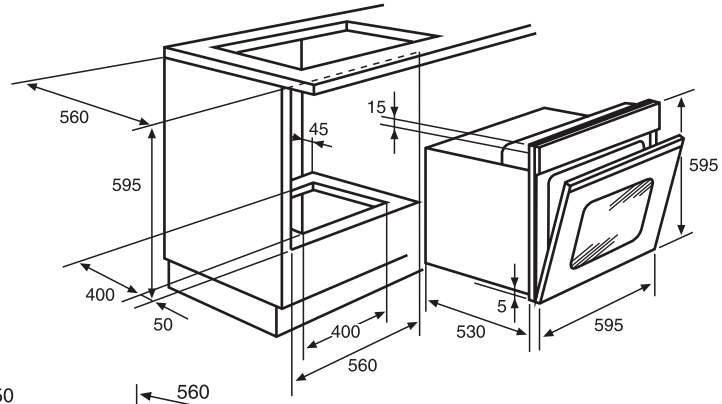

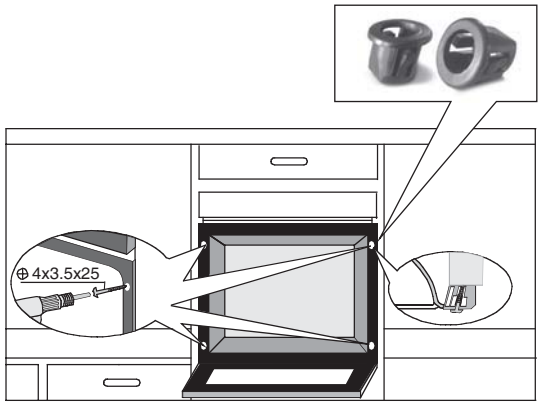

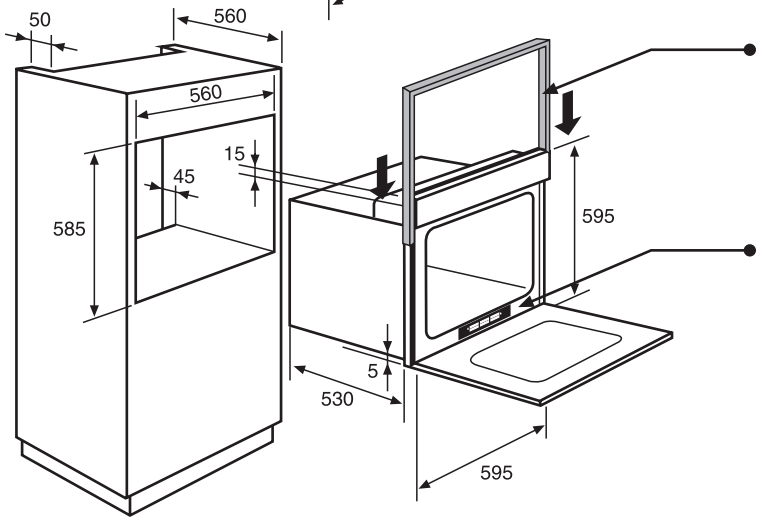

Protection trim (supplied with the oven when necessary)

IT Targhetta matricola
GB Rating plate
ES Tarjeta matrícula
NL Typeplaatje
DE Typenschild
FR Plaque signalitique
PT Plata de características
PL Tabliczka znamionowa
RU Маркировочная табличка
SI Tablica s pº datki

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